Kausar

KAUSAR HOUSE | 13-C, New Muslim Town, Lahore, Pakistan.
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Product Profile - Produce of Pakistan

Brand Name / Legal Mark / Logo	**Kausar**
Product Name	**Biryani Paste**
Product Category	Cooking Paste
Net Weight	330 gm
Shelf Life	18 Months
Product Description	Paste made with a blend of spices and herbs mixed in oil, specifically for the traditional rice dish Biryani.
Ingredients	Mixed Spices, Vegetable Oil, Tomato Puree, Mint, Water, Coriander, Onion, Ginger, Garlic, Green Chili, Salt, Dried Plums, Sodium Benzoate, Potassium Sorbate, Artificial Food Flavor (Biryani), Acetic Acid.
Allergen Information	None declared. Made in a plant that also processes Nuts (Peanuts, Cashew), Fish, Soy, Mustard and Sulphite.
Product Suitability	Halal (Certified)

Specification

	Parameter	Function	Limits
Technical Data	Sodium Benzoate (E-211)	Preservative	Present
	Potassium Sorbate (E-202)	Preservative	Present
	Acetic Acid (E-260)	Acidity regulator	Present
	Artificial Food Flavour (Biryani)	Flavouring	Present
	Artificial Colour	—	None

	Typical Values	Per 100 g	Per Serving (15 g)
Nutrition Information	*Serving Size (g)*		15
	Energy (kJ)	1000	150.0
	Energy (kcal)	240	36.0
	Fat (g)	13	1.95
	of which Saturates (g)	1	0.15
	Carbohydrates (g)	25	3.75
	of which Sugars (g)	7	1.05
	Protein (g)	5	0.75
	Salt (g)	3.00	0.45

Chemical & Microbiological Analysis

Parameter	Unit	Limits
pH	—	3.0 – 4.0
Brix	°Bx	20 – 25
Titratable Acidity	%	0.8 – 1.5



Sensory Parameters

Appearance	Paste-like
Smell / Aroma	Characteristic biryani paste
Taste	Spicy, salty
Colour	Reddish-brown

Preparation / Cooking Directions

Cooking Directions	Ingredients required: Chicken / Meat 1 kg · Basmati Rice 1 kg (soaked 30 minutes) · Kausar Biryani Paste ⅓ jar (approx. 110 g) · Yogurt 1 cup · Tomatoes 2 (chopped) · Onions 2 (sliced) · Cooking Oil ¾ cup. 1. Fry onions in oil until golden brown. Add chicken / meat and Biryani Paste and fry for 5 minutes. 2. Add yogurt and tomatoes. Cover and cook on low flame until the meat is tender and oil separates. 3. Boil the rice in salted water until ¾ done, then drain. 4. Layer the rice over the meat mixture, cover tightly and cook on low flame (dum) for 15–20 minutes. Mix gently and serve.

Storage, Legal Requirements & Norms

Storage Conditions	Store in a cool and dry place. Once opened, keep refrigerated.
Legal Requirements & Norms	Heavy metals, aflatoxins and pesticide residues in accordance with the thresholds and regulations of Pakistan (PFA Pure Food Regulations 2018). WHO, FAO or Codex Alimentarius standards applicable where a requirement is not available in local law.

Labeling Requirements

Mandatory	Packing Date, Best Before Date & Batch Number. All labelling as per the Punjab Food Authority Pure Food Regulations 2018 & Consumer Protection Act. Export labels as per destination-market law (EU Reg. 1169/2011).

Available Pack Sizes with Material

Pack Size	330 gm PET Jar
Units per Master Carton	12 Units
Master Carton Net Weight	3.96 kg
Cartons per Pallet	264 Cartons